

nøgg

No Egg.
But Plants.

Simply. **Enjoy.**

Bubble cupcakes.

Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 Pour the batter onto the prepared baking sheet, smoothen and bake.

In a deck oven (draught closed):

185°C, 7–10 minutes

In an oven: 185°C (top/bottom heat), 7 minutes

In the combi-steamer: 180°C, 6 minutes

- 3 Leave the cake base to cool after baking and cut out with a round pan (diameter: 7.5 cm).

- 4 Mix all ingredients for 1 minute at low speed and whip at the highest speed with a fine whisk for 5 to 6 minutes. After whipping, the creme can be processed immediately.

Note: The creme's sweetness can be adjusted by adding icing sugar according to taste.

- 5 Alternate layers of cake base and creme as bubbles and garnish with strawberries.

The preparation time always depends on the type of cooking appliance used and its heat output.




plant-
based

Ingredients for 5 cakes

Batter (approx. 450 g)

- 250 g nøgg Batter Powder
- 85 ml vegetable oil
- 12 g dark cocoa powder
- 112 ml water

Creme (approx. 325 g)

- 75 g nøgg Whipping Creme Powder
- 25 g icing sugar
- 225 ml cold water

Garnish

- 5 strawberries

Baking sheet size

- baking sheet 37–40 x 28–32 cm

